

胡同品鉴菜单

CHEF TASTING MENU

This menu has been thoughtfully curated as an individual dining experience, showcasing the chef's favorite selections. Each dish highlights the bold, mouth-watering flavors of Northern Chinese ingredients and traditions.

AED 350 per person

1st Course

Smoked Vegetables Tri-color Rolls v, D

Crispy Shallot Abalone with Bobo Sauce D

Truffle Kou Shui Chicken D

2nd Course

Dim Sum Platter

Guilin Mushroom Dumpling v, G, D

Bamboo Shoots Har Gow G, D

Chicken Siu Mai D

3rd Course

Premium Scallion Baked Beef Tenderloin

Or

Roasted Peking Duck With Pancakes D

Available with a Supplement

Half AED 188 | Whole AED 348

4th Course

Sichuan-Style Chilean Sea Bass with Bamboo Shoots D

Sauteed Seasonal Vegetables with Garlic v, G, D

Chinese yam, lily, ginko, kale & carrot

5th Course

Hutong Dan Dan Noodle D

Desserts

Golden Fortune

Lychee and cheese mousse, kumquat ganache, fresh lychee, ginger sorbet



Hutong Signature Dish

All prices are in AED and inclusive of 5% VAT and subject to 7% authority fees

Key to allergens : V - Vegetarian, G - Gluten-free, D - Dairy-free, A - Contains alcohol, N - Nuts